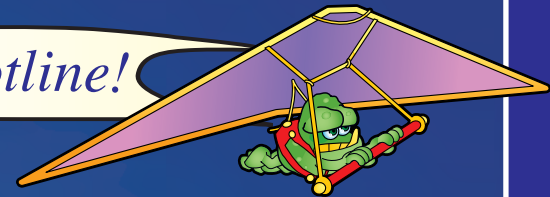


# Food Safety Across the U.S.A.

## 2005

*Celebrating 20 Years of the USDA Meat and Poultry Hotline!*



United States Department of Agriculture  
Food Safety and Inspection Service

# Editorial Calendar

- The themes from the 12 monthly spreads offer great “hooks” for your articles and outreach/lecture topics.
- Refer to each monthly section for quick food safety tips and topics – and don’t forget to use the Web site for handout and fact sheet resources!



**January:** Superbowl Party!  
**Message:** Use a Food Thermometer  
**Resource:** Thermy™  
**Link:** [www.fsis.usda.gov/oa/thermy/brochure.pdf](http://www.fsis.usda.gov/oa/thermy/brochure.pdf)



**February:** A Little Romance . . .  
**Topic:** Eating Out or Bringing In  
**Resource:** Safe Handling of Take Out Foods  
**Link:** [www.fsis.usda.gov/oa/pubs/takeoutfoods.pdf](http://www.fsis.usda.gov/oa/pubs/takeoutfoods.pdf)



**March:** The Big Chill  
**Topic:** Safe Thawing  
**Resource:** The Big Thaw — Safe Defrosting Methods for Consumers  
**Link:** [www.fsis.usda.gov/fact\\_sheets/big\\_thaw/index.asp](http://www.fsis.usda.gov/fact_sheets/big_thaw/index.asp)



**April:** Spring Cleaning  
**Message:** Wash Hands, Utensils, and Surfaces  
**Resource:** Cleanliness Helps Prevent Foodborne Illness  
**Link:** [www.fsis.usda.gov/fact\\_sheets/cleanliness\\_helps\\_prevent\\_foodborne\\_illness/index.asp](http://www.fsis.usda.gov/fact_sheets/cleanliness_helps_prevent_foodborne_illness/index.asp)



**May:** Great Grilling!  
**Topic:** Grilling Food Safely  
**Resource:** Barbecue Food Safety  
**Link:** [www.fsis.usda.gov/oa/pubs/facts\\_barbecue.pdf](http://www.fsis.usda.gov/oa/pubs/facts_barbecue.pdf)



**June:** Picture-Perfect Picnics!  
**Message:** Keep Your Food Safe Outdoors  
**Resource:** Food Safety While Hiking, Camping & Boating  
**Link:** [www.fsis.usda.gov/fact\\_sheets/food\\_safety\\_while\\_hiking\\_camping\\_&\\_boating/index.asp](http://www.fsis.usda.gov/fact_sheets/food_safety_while_hiking_camping_&_boating/index.asp)



**July:** Meat and Poultry Hotline 20th Anniversary  
**Message:** Keep Your Food Safe  
**Resource:** Basics for Handling Food Safely  
**Link:** [www.fsis.usda.gov/fact\\_sheets/basics\\_for\\_handling\\_food\\_safely/index.asp](http://www.fsis.usda.gov/fact_sheets/basics_for_handling_food_safely/index.asp)



**August:** Back to School  
**Topic:** Packing Safe Lunches  
**Resource:** Keeping Bag Lunches Safe  
**Link:** [www.fsis.usda.gov/fact\\_sheets/keeping\\_bag\\_lunches\\_safe/index.asp](http://www.fsis.usda.gov/fact_sheets/keeping_bag_lunches_safe/index.asp)



**September:** Fall into Food Safety  
**Message:** September is National Food Safety Education Month®  
**Resource:** National Food Safety Education Month®  
**Link:** [www.fsis.usda.gov/oa/pubs/nfsem.htm](http://www.fsis.usda.gov/oa/pubs/nfsem.htm)



**October:** Let's Tailgate!  
**Topic:** Serving Food Safely for Large Groups  
**Resource:** Cooking for Groups  
**Link:** [www.fsis.usda.gov/oa/pubs/cfg/cfg.htm](http://www.fsis.usda.gov/oa/pubs/cfg/cfg.htm)



**November:** Turkey Time  
**Topic:** Safely Roasting a Turkey  
**Resource:** Let's Talk Turkey  
**Link:** [www.fsis.usda.gov/pdf/lets\\_talk\\_turkey.pdf](http://www.fsis.usda.gov/pdf/lets_talk_turkey.pdf)



**December:** Home for the Holidays  
**Topic:** Safe Holiday Parties  
**Resource:** Focus On: Holiday or Party Buffets  
**Link:** [www.fsis.usda.gov/factsheets/focus\\_on\\_holiday\\_or\\_party\\_buffets/index.asp](http://www.fsis.usda.gov/factsheets/focus_on_holiday_or_party_buffets/index.asp)